

Asparagus Wrapped in Phyllo Pastry

Baked, golden, and crispy phyllo puts asparagus in a whole new taste league.

Ingredients:

- ❄️ 16 medium-large asparagus spears or 32 thin spears, cleaned and tough ends removed
- ❄️ ½ of a 16-ounce package frozen phyllo dough sheets, thawed
- ❄️ 1 12-ounces jar roasted red bell peppers, drained
- ❄️ 2 teaspoons olive oil
- ❄️ 1 garlic clove, chopped
- ❄️ ¼ cup basil, chopped
- ❄️ Pinch of salt

Directions:

1. Preheat oven to 375° F.
2. Spray a baking sheet with olive oil cooking spray.
3. Cut phyllo dough sheets in half lengthwise. Keep dough you aren't using covered with a damp kitchen towel to prevent it from drying out.
4. Working with one piece of phyllo dough at a time, place a sheet on a clean work surface with the short end facing you. Spray lightly with cooking spray. Place one large spear (or two small spears) of asparagus on the short end of the dough and roll up, leaving asparagus tip exposed. Place seam side down on prepared baking sheet.
5. Repeat with remaining asparagus. Spray rolled spears lightly with cooking spray.
6. Bake until phyllo is golden brown and crisp, about 15 to 18 minutes.
7. Meanwhile, combine red bell peppers, olive oil, garlic, basil and salt in blender. Blend until smooth.
8. Serve asparagus warm with red pepper purée for dipping.

Makes 8 servings.

REMINDER TO SELF: Ask parents if children have any food allergies!

